



## Dr. Konstantin Frank 2014 Eugenia

*New York's most award-winning winery since 1962*

### Winery Background

*Dr. Konstantin Frank ignited the “Vinifera Revolution”, a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank’s vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.*

### Vinification

The fruit was hand picked from the oldest Riesling block on the property, early in the morning and gently pressed to retain freshness. Starting with a wild fermentation and finishing with a cultured fermentation in stainless steel tanks.

### The Wine

Description: Bone dry with great acidity. Dominant characters of pineapple, stone fruits, and key lime. The crisp acidity enhances the distinct Keuka Lake minerality. All elements are perfectly balanced to make a wine that will last and continue improving for several years.

Style:	Dry with crisp mouth feel.
Body:	Light to medium bodied
Vintage Influence:	Beautiful acidity with a well balanced dry finish
Cellaring:	Drink now or cellar until 2024
Food Pairing:	Hearty bratwurst, pork chops, swordfish
Analysis:	Alcohol: 12.6%, Acidity: 0.78 g/100mL, 3.03 pH: , Sugar: 0.3%

